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# ISSUANCES

of the

Meat and Poultry Inspection Program

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RECORDS SECTION

March 1980



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Meat and Poultry  
Inspection Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

MARCH 1980

CHANGE: 80-3

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER A - MANDATORY MEAT INSPECTION

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Class of substance	Substance	Purpose	Products	Amount
			fresh sausage made from beef or beef and pork.	] ] ]
	BHT (butylated hydroxytoluene).	do	do	do ] ]
	Propyl gallate.	do	do	do ]
	TBHQ (tertiary butylhydro- quinone.)	do	do	do ) 0.02 percent in combination only with BHA and/or BHT based on fat content.
	BHA (butylated hydroxyanisole).	do	Dried meats.	0.01 percent based on ] 0.01 percent in total weight.] combination.
	BHT (butylated hydroxytoluene).	do	do	do ] ]
	Propyl gallate.	do	do	do ]
	TBHQ (tertiary butylhydro- quinone).	do	do	do ) 0.01 percent in combination only with BHA and/or BHT.
Binders.	Algin.	To extend and stabilize product.	Breading mix; sauces.	Sufficient for purpose.

Class of substance	Substance	Purpose	Products	Amount	
	Carrageenan.	do	do	do	*
	Carboxymethyl cellulose (cellulose gum).	do	Baked pies.	do	*
	Enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate.	To bind and extend product.	Sausages, as provided for in Part 319 of this subchapter.	3½ percent total finished product. (Calcium lactate required at rate of 10 percent of binder.)	*
			Imitation sausages; non-specific loaves; soups, stews. )	Sufficient for purpose. (Calcium lactate required at rate of 10 percent of binder. )	*
	Enzyme (rennet) treated sodium caseinate and calcium lactate.	do.	Imitation Sausages, non-specific loaves, soups, stews.	Sufficient for purpose. (Calcium lactate required at rate of 25 percent of binder.)	*
	Gums, vegetable.	To extend and stabilize product.	Egg roll.	Sufficient for purpose.	*
	Methyl cellulose.	To extend and to stabilize product (also carrier).	Meat and vegetable patties.	0.15 percent	*
	Isolated soy protein.	To bind and extend product.	Sausage, as provided for in Part 319 of this subchapter.	2 percent.	*



Class of substance	Substance	Purpose	Products	Amount
	Sodium caseinate.	do	do	do
	Whey (dried).	do	do	do
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza top- ping mixes and batter or breading mixes.	do
Bleaching agent.	Hydrogen peroxide.	To remove color.	Tripe (substance must be removed from product by rinsing with clear water).	do.
Catalysts (sub- stances must be eliminated dur- ing process).	Nickel.	To accelerate chemical reaction.	Rendered animal fats or a combina- tion of such fats and vegetable fats.	do.
	Sodium amide.	Rearrangement of fatty acid radicals.	do	do.
	Sodium methoxide.	do	do	do.

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(§ 319.140 continued)

sausage is the coarse or finely comminuted meat food product prepared from one or more kinds of meat or meat and meat byproducts, containing various amounts of water as provided for elsewhere in this part, and usually seasoned with condimented proportions of condimental substances, and frequently cured.

Certain sausage as provided for elsewhere in this part may contain binders and extenders; e.g., cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk, and calcium lactate or dried milk. The finished product shall contain no more than 3.5 percent of these additives individually or collectively. Two percent of isolated soy protein shall be deemed equivalent to 3 1/2 percent of any one or more of these binders. Sausage may not contain phosphates except that uncooked pork from cuts cured with phosphates listed in § 318.7(c)(4) of this subchapter may be used in cooked sausage. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of sausage which is not cooked in an amount not to exceed 3 percent of the total ingredients in the formula. Cooked sausages such as Polish sausage, cotto salami, braunschweiger, liver sausage, and similar cooked sausage products may contain no more than 10 percent of added water in the finished product.

§ 319.141 Fresh pork sausage.

"Fresh Pork Sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may contain Mechanically Processed (Species) Product in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.142 Fresh beef sausage.

"Fresh beef sausage" is sausage prepared with fresh beef or frozen beef, or both, but not including beef byproducts, and may contain Mechanically Processed (Species) Product used in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. The finished product shall not contain more than 30 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.143 Breakfast sausage.

"Breakfast Sausage" is sausage prepared with fresh and/or frozen meat; or fresh and/or frozen meat and meat byproducts, and may contain Mechanically Processed (Species) Product in accordance with § 319.6, and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of products which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or

(§ 319.143 continued)

ice may be used in an amount not to exceed 3 percent of the total ingredients used. Extenders or binders as listed in Part 318 of this subchapter may be used to the extent of 3 1/2 percent of the finished sausage as permitted in § 319.140.

#### § 319.144 Whole hog sausage.

"Whole Hog Sausage" is sausage prepared with fresh and/or frozen meat from swine in such proportions as are normal to a single animal, and may include any Mechanically Processed (Species) Product produced from the animal and used in accordance with § 319.6, and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

#### § 319.145 Italian sausage products.

(a) Italian sausage products are uncured, unsmoked sausages containing at least 85 percent meat, or combination of meat and fat, with the total fat content constituting not more than 35 percent of the finished product. Such products shall be prepared in accordance with the provisions of paragraphs (a) (1), (2) or (3) of this section, and shall contain salt, pepper, and either fennel or anise, or a combination of fennel and anise. Such products may contain any or all of the optional ingredients listed in paragraph (b) of this section.

(1) "Italian Sausage" shall be prepared with fresh or frozen pork, or pork and pork fat, and may contain Mechanically Processed (Species) Product in accordance with § 319.6.

(2) "Italian Sausage with Beef," "Italian Sausage with Veal," or "Italian Sausage with Beef and Veal" shall be prepared so that fresh or frozen pork constitutes the major portion of the meat content requirement of this paragraph. Mechanically Processed (Species) Product may be used in accordance with § 319.6. When pork muscle tissue is combined with beef or veal, or both, in the preparation of bulk-packed products, or patties, it shall be treated for the destruction of possible live trichinae in accordance with § 318.10 of this subchapter.

(3) "Italian Beef Sausage" or "Kosher Italian Beef Sausage" shall be prepared with fresh or frozen beef or beef and beef fat. "Italian Veal Sausage" or "Kosher Italian Veal Sausage" shall be prepared with fresh or frozen veal or veal and veal fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6.

(b) Optional ingredients permitted in Italian sausage products include:

(1) Spices (including paprika) and flavorings.

(2) Water or ice to facilitate chopping or mixing, but not to exceed 3 percent of the total weight of all ingredients including the water.

(3) Red or green peppers, or both.

(4) Dehydrated or fresh onions, garlic, and parsley.

(5) Sugar, dextrose, corn syrup, corn syrup solids, and glucose syrup.

(6) Monosodium glutamate and antioxidants in accordance with the chart of substances in § 318.7(c)(4) of this subchapter.



(§ 319.180(b) continued)

may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no more than 10 percent of added water. These sausage products may contain uncooked, cured pork which does not contain any phosphates or contains only phosphates approved under Part 318 of this chapter. These sausage products may contain poultry products, individually or in combination, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and may contain Mechanically Processed (Species) Product in accordance with § 319.6. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage, as specified in § 381.117(d) of this chapter. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of § 381.118 of this chapter. Meat byproducts used in the sausage shall be designated individually in the ingredient statement on the label for such sausage in accordance with § 317.2 of this chapter.

(c) A cooked sausage as defined in paragraph (a) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. When such sausage products are prepared with meat from a single species of cattle, sheep, swine, or goats they shall be labeled with the term designating the particular species in conjunction with the generic name; e.g., "Beef Frankfurter," and when such sausage products are prepared in part with Mechanically Processed (Species) Product in accordance with § 319.6, they shall be labeled in accordance with § 317.2(j)(13) of this subchapter.

(d) A cooked sausage as defined in paragraph (b) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.

(e) With appropriate labeling as required by § 317.8(b)(16) of this chapter, e.g., "Frankfurter, Calcium Reduced Dried Skim Milk Added," or "Bologna, with Byproducts (or Variety Meats), Soy Flour Added," one or more of the following binders may be used in cooked sausage otherwise complying with paragraph (a) or (b) of this section: dried milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, nonfat dry milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2 percent of the finished product, except that 2 percent of isolated soy protein shall be deemed to be the equivalent of 3 1/2 percent of any one or more of the other binders.

(f) Cooked sausages shall not be labeled with terms such as "All Meat" or "All (Species)," or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat.

(g) For the purposes of this section: Poultry meat means deboned chicken meat or turkey meat, or both, without skin or added fat; poultry products mean chicken or turkey, or chicken meat or turkey meat as defined in § 381.118 of this chapter, or poultry byproducts as defined in § 381.1 of this chapter; and meat byproducts (or variety meats) mean pork stomachs or snouts; beef, veal, lamb or goat tripe; beef, veal, lamb, goat or pork hearts, tongues, fat, lips,

(§ 319.180(g) continued)

weasands and spleens; and partially defatted pork fatty tissue, or partially defatted beef fatty tissue.

§ 319.181 Cheesefurters and similar products.

"Cheesefurters" and similar products are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, or dried milk. The finished product shall contain no more than 3.5 percent of these additives, individually and collectively, exclusive of the cheese constituent. In determining the maximum amount of the ingredients specified in this subparagraph which may be used, individually and collectively, in a product, 2 percent of isolated soy protein shall be considered the equivalent of 3.5 percent of any other ingredient specified in this subparagraph. When any such additive is added to these products, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Nonfat Dry Milk Added," "Cereal and Nonfat Dry Milk Added," as the case may be. These products shall contain no more than 10 percent of added water and/or ice, 30 percent fat and shall comply with the other provisions for cooked sausages that are in this subchapter.

§ 319.182 Liver sausage and braunschweiger.

"Liver Sausage" and "Braunschweiger" are cooked sausages made from fresh and/or frozen pork and pork livers and/or beef livers and may contain cured pork, beef and veal, and pork fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Liver sausage may also contain beef and pork byproducts, pork skins, sheep livers and goat livers. These products shall contain not less than 30 percent of liver computed on the weight of the fresh liver and may contain binders and extenders as permitted in § 319.140.

Subpart H-[Reserved]

Subpart I-Semi-Dry Fermented Sausage [Reserved]

Subpart J-Dry Fermented Sausage [Reserved]

Subpart K-Luncheon Meat, Loaves and Jellied Products

§ 319.260 Luncheon meat.

"Luncheon Meat" is a cured, cooked meat food product made from comminuted meat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat in an amount not to exceed 3 percent of the total ingredients.

§ 319.261 Meat loaf.

"Meat Loaf" is a cooked meat food product in loaf form made from comminuted meat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

Subpart L-Meat Specialties, Puddings and Nonspecific Loaves

§ 319.280 Scrapple.

"Scrapple" shall contain not less than 40 percent meat and/or meat byproducts computed on the basis of the fresh weight, exclusive of bone. Mechanically Processed (Species) Product may be used in accordance with § 319.6. The meal or flour used may be derived from grain and/or soybeans.

§ 319.281 Bockwurst.

(a) Bockwurst is an uncured, comminuted meat food product which may or may not be cooked. It contains meat, milk or water or a combination thereof, eggs, vegetables, and any of the optional ingredients listed in paragraph (b) of this section; and is prepared in accordance with the provisions of paragraph (a) (1), (2), (3), and (4) of this section.

(1) Meat shall constitute not less than 70 percent of the total weight of the product and shall consist of pork or a mixture of pork and veal, pork and beef, or pork, veal, and beef. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Such meat shall be fresh or fresh frozen meat. Pork may be omitted when the specie or species of meat used in the product is identified in the product name (e.g., Veal Bockwurst, Beef Bockwurst, or Beef and Veal Bockwurst).

(2) The "milk" may be fresh whole milk, dried milk, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, or any combination thereof.

(3) "Eggs" refer to whole eggs that are fresh, frozen, or dried.

(4) "Vegetables" refer to onions, chives, parsley, and leeks, alone or in any combination.

(b) Bockwurst may contain one or more of the following optional ingredients:

(1) Pork fat.

(2) Celery, fresh or dehydrated.

(3) Spices, flavorings.

(4) Salt.

(5) Egg whites, fresh, frozen, or dried.

(6) Corn syrup solids, corn syrup, or glucose syrup with a maximum limit of 2 percent individually or collectively, calculated on a dry basis. The maximum quantities of such ingredients shall be computed on the basis of the total weight of the ingredients.



(§ 319.281(b) continued)

(7) Autolyzed yeast extract, hydrolyzed plant protein, milk protein hydrolysate, and monosodium glutamate.

(8) Sugars (sucrose and dextrose).

(9) Cereal, bread, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2 percent of total weight of all the ingredients, except that 2 percent of isolated soy protein shall be deemed to be the equivalent of 3 1/2 percent of any one or more of the other ingredients permitted in this subparagraph. Bockwurst containing any of the ingredients permitted by this subparagraph shall be labeled in accordance with § 317.8(b)(33) of this subchapter.

(c) If bockwurst is cooked or partially cooked, the composition of the raw mix from which it is prepared shall be used in determining whether it meets the requirements of this section.

#### Subpart M-Canned, Frozen, or Dehydrated Meat Food Products

##### § 319.300 Chili con carne.

"Chile con Carne" shall contain not less than 40 percent of meat computed on the weight of the fresh meat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredients under specific declaration on the label. The mixture may contain not more than 8 percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, dried milk, nonfat dry milk, or calcium reduced dried skim milk.

##### § 319.301 Chili con carne with beans.

"Chili con Carne with Beans" shall contain not less than 25 percent of meat computed on the weight of the fresh meat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Head meat, cheek meat, or heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredient, and its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter.

##### § 319.302 Hash.

"Hash" shall contain not less than 35 percent of meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the weight of the uncooked fresh meat. Mechanically Processed (Species) Product may be used in accordance with § 319.6.

##### § 319.303 Corned beef hash.

(a) "Corned Beef Hash" is the semisolid food product in the form of a compact mass which is prepared with beef, potatoes, curing agents, seasonings,



Class of Substance	Substance	Purpose	Products	Amount
Antifoaming agent.	Methyl poly-silicone.	To retard foaming.	Soups.	10 ppm.
			Rendered fats.	10 ppm.
			Curing pickle.	50 ppm.
Antioxidants and oxygen inter-ceptors.	BHA (butylated hydroxyanisole).	To retard rancidity.	Various.	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table based on fat content.)
			do.	do.
			do.	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)
	TBHQ (tertiary butylhydroquinone).	do	do	0.01 percent based on fat content. (0.02 percent in combination only with BHA and/or BHT based on fat content.)
			do	do
			do	0.03 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)

Class of Substance	Substance	Purpose	Products	Amount
Binders and extenders.	Algin.	To extend and stabilize product.	do	Sufficient for purpose.
	Carrageenan	do	do	do.
	Carboxymethyl cellulose (cellulose gum).	do	do	do.
	Enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate.	To bind and extend product.	do	Sufficient for purpose. (Calcium lactate required at rate of 10 percent of binder.)
	Enzyme (rennet) treated sodium caseinate and calcium lactate.	do	do	Sufficient for purpose. (Calcium lactate required at rate of 25 percent of binder.)
	Gums, vegetable	To extend and stabilize product.	do	Sufficient for purpose.
	Methyl cellulose.	To extend and to stabilize product (also carrier).	do	0.15 percent.
	Isolated soy protein.	To bind and extend product.	do	Sufficient for purpose.
	Sodium caseinate.	do	do	do.
	Whey (dried).	do	do	do.

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Class of Substance	Substance	Purpose	Products	Amount
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Various except uncooked products or sauces or other products with a moisture limitation established by Subpart P of this Part.	Sufficient for purpose.
Chilling media.	Salt (NaCl).	To aid in chilling.	Raw poultry products.	700 lbs <sub>1</sub> to 10,000 gals. of water.
Coloring agents (natural).	Annatto, Carotene.	To color products.	Various.	Sufficient for purpose.
Coloring agents (artificial).	Coal tar dyes (FD&C certified).	To color products.	do	do.
	Titanium dioxide.	To whiten products.	Salads and spreads.	0.5 percent.
Cooling and retort water treatment agents.	Calcium chloride.	To prevent staining on exterior of canned goods.	Various.	Sufficient for purpose.
	Citric acid.	do	do.	do.
	Diocetyl sodium sulfosuccinate.	do	do	0.05 percent.
	Disodium-calcium ethylenediamine-tetraacetate.	do	do	Sufficient for purpose.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

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